

AMENDMENTS TO THE CLAIMS

1-25. (Cancelled)

26. (New) A method for improving body taste of a vegetable fat and oil composition having an α -linolenic acid content of 5% or less, comprising adding arachidonic acid and/or an ester thereof to the composition at a concentration of 10-100,000 ppm.

27. (New) A method according to claim 26, wherein the vegetable fat and oil composition has an oleic acid content of 20-86%, and/or a linolenic acid content of 3-25%.

28. (New) A method according to claim 26 or 27, wherein the arachidonic acid is derived from a microorganism.

29. (New) A method for improving body taste of a vegetable fat and oil composition, comprising adding arachidonic acid and/or an ester thereof to a composition consisting of vegetable fat and oil having an α -linolenic acid content of 5% or less, wherein the concentration of the arachidonic acid is 10-100,000 ppm.

30. (New) A method for improving body taste of a vegetable fat and oil composition, comprising adding arachidonic acid and/or an ester thereof to a composition consisting of vegetable fat and oil having an α -linolenic acid content of 5% or less, an oleic acid content of 20-86%, and/or a linolenic acid content of 3-25%, wherein the concentration of the arachidonic acid is 10-100,000 ppm.

31. (New) The method of claim 30, wherein the arachidonic acid is derived from a microorganism